

## BREAKFAST BUFFETS

All breakfast buffets include coffee, hot tea, iced water and assorted juices for up to two hours.

*gf - gluten free    vg - vegan    nf - nut free*  
*df - dairy free    v - vegetarian*

**Continental Breakfast** **\$8.95 / person**  
Assorted pastries. (Minimum 10 guests)

**Banana Bread gf, vg and coffee service** **\$9.25 / person**  
Two slices of gluten free banana bread served with peanut butter and jelly.

**Breakfast Burrito Buffet nf** **\$10.00 / person**  
A selection of breakfast burritos that include bacon or sausage and cheese, vegetable and cheese, or both. Served with salsa, a seasonal fresh fruit. (Minimum 10 guests)

**Traditional Breakfast Buffet gf, nf** **\$12.50 / person**  
Scrambled eggs, bacon or sausage, lyonnaise potatoes, muffins. (Minimum 10 guests)

**Supreme Continental Breakfast** **\$12.95 / person**  
Assorted fresh baked Belgian pastries, muffins and mini croissants with spreads, fresh fruit bowl, and hard boiled eggs. (Minimum 20 guests)

**Traditional Quiche** **\$14.50 / person**  
Traditional quiche (bacon and cheese or veggie and cheese), bacon or sausage, potato O'Brien and a fruit bowl. (Minimum 8 guests)

## A LA CARTE BREAKFAST

**Assorted Muffins and Pastries** **\$18.00 / dozen**

**Muffins gf** **\$18.00 / dozen**

**Assorted Bagels** **\$20.00 / dozen**  
Served with cream cheese.

**Fresh Fruit Bowl gf, vg** **\$3.50 / person**  
(Minimum 10 guests)

**Yogurt and Granola** **\$2.25 / person**  
Assorted regular and Greek yogurts served with granola. (minimum 10 guests)

**Hard Boiled Eggs gf, nf** **\$13.00 / dozen**

**Whole Fresh Fruit gf, vg** **\$2.00 / person**

## BEVERAGES

**Freshly Brewed Coffee** **\$25.00 / gallon**  
Regular and Decaffeinated, served with Herbal Teas and Iced Water.

**Sodas and Bottled Water** **\$1.95 / each**  
Pepsi products and flavored waters. Charged on consumption

**Fresh Brewed Iced Tea** **\$18.00 / gallon**  
Served with fresh cut lemons

**Lemonade** **\$18.00 / gallon**  
Served with fresh cut lemons

## THEMED BREAKS

**The Energizer** **\$9.95 / person**  
Assorted yogurts, granola bars, vegetables and dip and assorted juice. (Minimum 10 guests)

**Ball Park Special** **\$6.50 / person**  
Peanuts, popcorn, caramel corn and pretzel rods with mustard.

**The Fresh Alternative** **\$8.95 / person**  
Fresh whole fruit, assorted yogurts, trail mix and granola bars.

## A LA CARTE ITEMS

**Bakery Fresh Cookies** **\$15.00 / dozen**

**Gourmet Cookie Selection** **\$1.75 / person**

**Gluten Free Cookies** **\$18.00 / dozen**

**Chocolate Frosted Brownies** **\$18.00 / dozen**

**Granola Bars** **\$1.50 / each**

**Regular and Caramel Popcorn gf** **\$3.95 / person**

**Dry Snacks or Roasted Nuts** **\$2.50 / person**

**Chips (Individually Bagged)** **\$2.00 / person**

**Whole Fresh Fruit gf, vg** **\$2.00 / person**

**Hummus Platter gf, vg, df** **\$3.15 / person**  
Choose one: Sun dried tomato, edamame, or traditional hummus served with fresh sliced cucumbers and pita chips. (Minimum 10 guests)

**Tomato Bruschetta gf, nf, v** **\$2.75 / person**  
served with toast points.

### L.V. EBERHARD CENTER

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**Mini Stuffed Sweet Peppers\* gf** **\$2.70 / person**  
Mini sweet peppers, goat cheese, jalapeno, bacon and red pepper marmalade.

**Fresh Vegetables and Dip gf, vg** **\$68.5 / per 25**  
(Minimum 25 guests)

**Fresh Seasonal Fruit gf, vg, df, nf** **\$84.00 / per 25**  
A seasonal fresh fruit display with mascarpone whipped cream.  
(Minimum 25 guests)

**Domestic Cheese and crackers** **\$115.00 / per 25**  
Served with an assortment of crackers.

**Pinwheel Platter\*** **\$84.00 / per 25**  
Roast beef and garlic herbed cheese, turkey, cranberry and walnut and ham, Swiss, arugula and honey mustard.

**Spinach and Artichoke Dip nf** **\$72.00 / per 25**  
Signature three cheese artichoke spinach dip served with pita chips.

## BOXED LUNCHES

There are no beverages included with boxed lunch selections, sodas available for an additional charge.

**Traditional Boxed Lunch** **\$12.00 / person**  
An offering of assorted sandwiches or salads, chips and a cookie. Choices include: ham, turkey, turkey bacon ranch, tavern club, BBQ stack, chicken salad, roasted tomato and cheddar, cobb salad or a garden salad. (Minimum 10 guests)

**The Laker Boxed Lunch** **\$13.00 / person**  
Sandwich selections include: ham, turkey, turkey and bacon, vegetarian, chef salad or garden salad. All come with chips and your choice of hummus with veggies, potato salad or pasta salad and your choice of an apple or a cookie. \*salads only come with apple or cookie. (Minimum 10 guests)

## LUNCH SANDWICHES

All sandwiches and wrap lunches are served with coffee, hot tea, and iced water as well as your choice of pasta or potato salad and gourmet chips unless otherwise noted. Select up to three choices. Available until 2p. Minimum of 5 per item unless otherwise noted. Can be served plated or buffet.

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**Half Sandwich and Salad** **\$8.75 / person**  
Assorted half deli sandwich with side garden salad. Does not include choice of pasta or potato salad and chips. (Minimum 10 guests)

**Half Sandwich and Soup** **\$8.75 / person**  
Assorted half deli sandwich with our Chef's soup selection and fresh baked breads and butter. Does not include choice of pasta or potato salad and chips. (Minimum 10 guests)

**Soup and Side Garden Salad** **\$8.75 / person**  
Our Chef's soup selection and side garden salad with fresh baked breads and butter. Does not include choice of pasta or potato salad and chips. (Minimum 10 guests)

**Chicken Fajita Wrap** **\$13.25 / person**  
Fajita chicken with sautéed peppers and onions, cheddar cheese, and lettuce.

**Chicken Caesar Wrap nf** **\$12.75 / person**  
Grilled herb roasted chicken, Parmesan cheese, Romaine lettuce and Caesar dressing

**Turkey Club Wrap nf** **\$13.00 / person**  
Slow roasted turkey, crisp bacon, cheddar cheese, tomatoes, and lettuce.

**Peppered Steak Wrap** **\$14.50 / person**  
Peppered Steak, Bleu cheese, tomatoes, lettuce and rosemary garlic aioli.

**Turkey Wrap** **\$12.50 / person**  
Turkey, cheese, and lettuce.

**Vegan Wrap vg** **\$13.25 / person**  
Roasted vegetables, Roma tomatoes, lettuce and hummus. Served with vegan pasta salad.

**Vegetarian Oriental Wrap vg** **\$13.25 / person**  
Spring mix, chow-mein noodles and marinated roasted oriental vegetables. Served with vegan pasta salad.

**Caprese Stack Sandwich nf** **\$12.25 / person**  
Fresh mozzarella cheese, pesto aioli, tomato, and lettuce on a croissant bun. Served with vegan pasta salad.

**Roasted Turkey Sandwich nf** **\$12.50 / person**  
Thin slices of roasted turkey breast with Swiss cheese, lettuce and tomato on an eight grain bread.

**Pesto Chicken Salad Croissant** **\$12.50 / person**  
Seasoned chicken with celery, onions, apples mixed in a blend of pesto, mayo and Dijon mustard on a croissant bun.

**French Chicken Sandwich** **\$13.75 / person**  
Herb de Provence grilled chicken, ham, brie, lettuce with mayonnaise and mustard on a croissant bun.

**Garden Fresh Sandwich gf, vg** **\$15.00 / person**  
Chef's choice garden vegetables served on gluten free bread with a side of hummus. Served with vegan potato salad.

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# SPECIALTY LUNCH BUFFETS

All lunch buffets are served with coffee, hot tea, and iced water.

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## Gourmet Salad Bar \$16.25 / person

Mixed greens and plentiful supply of topping to include: cucumber, shredded carrots, grape tomatoes, peppers, mushrooms, chipped hard boiled eggs, bacon, croutons, cheddar cheese, Julian red onion, Kalamata olives. Served with dressings and fresh baked European breads and butter.

## Add Grilled Chicken gf, nf \$3.95 / person

## Baked Potato and Salad Bowl Buffet gf \$14.50/ person

Hot baked potatoes served with sour cream, butter, cheddar cheese, bacon, steamed broccoli, and sautéed mushrooms. Accompanied by a salad bowl of gourmet greens, topped with assorted garden vegetables and served with European breads (Minimum 10 guests)

## Double baked potato toppings +\$4.25 / person

## Fajita Buffet nf \$15.50 / person

Seasoned flank steak (gf) or seasoned chicken (gf) combined with roasted peppers and onions and served with six inch flour tortillas, shredded cheese, sour cream, and Spanish rice, accompanied by tortilla chips and salsa. (Minimum 10 guests)

## Taco Buffet \$15.00 / person

Ground beef (gf) or diced chicken (gf) served with hard and soft tortilla shells, Spanish rice, refried beans, lettuce, tomatoes, shredded cheese and sour cream, served with tortilla chips and salsa. (Minimum 10 guests)

## Stir Fry Buffet \$15.50 / person

Stir fried strips of beef or chicken combined with sautéed oriental vegetables, rice, sweet and sour or teriyaki sauces. (Minimum 10 guests)

## The Deli Sandwich Buffet \$14.50 / person

An ample assortment of pre-assembled sandwiches. Served with your choice of pasta or potato salad, and gourmet potato chips. (Minimum 10 guests)

## Wrap Sandwich Buffet nf \$12.50 / person

An assortment of wraps served with your choice of pasta or potato salad and gourmet potato chips. (Minimum 10 guests)

## Italian Festival Buffet nf \$16.00/ person

Pasta with marinara sauce and Italian sausage, pasta with pesto sauce and roasted vegetables, and pasta with Alfredo sauce and chicken; served with Caesar salad and fresh European breads. (Minimum 10 guests)

## Substitute Cajun Chicken Pasta +\$1.25 / person

## Wrap Sandwich with Soup \$14.75 / person

Served with an assortment of wraps, soup and your choice of pasta or potato salad and gourmet potato chips. (Minimum 10 guests)

## Soup, Sandwich or Wrap & Side Salad \$17.50 / person

Served with a deli sandwich or wrap and a garden fresh side salad. (Minimum 10 guests)

## Soup & Salad \$14.50 / person

Served with our European fresh baked bread. (Minimum 10 guests)

## Soup By The Gallon \$62.00 / gallon

25 guests or less - 1 soup selection

26 to 59 guests - 2 soup selections

60 guests or more - 3 soup selections

**Soup selections:** Served with crackers

Chicken and Wild Rice gf,nf

Tomato Bisque gf,nf,v

White Chicken Chili gf,nf

Chicken Noodle

Gumbo

Black Bean gf,vg,df,nf

Potato Cheese gf,nf,v

Beef Vegetable gf

Texas Chili

# GOURMET ENTRÉE SALADS

All gourmet salad entrees are served with coffee, hot tea, and iced water and European breads and butter unless otherwise noted. Select up to three choices. Minimum of 5 per item.

## Cobb Salad gf, nf \$14.50 / person

Romaine lettuce, grilled chicken crumbled Gorgonzola cheese, diced egg, crispy bacon, vine ripe tomatoes, red onion and avocado.

## Caesar Salad nf \$11.50 / person

Crisp Romaine lettuce, grilled chicken topped with parmesan cheese, seasoned croutons and Caesar dressing (gf).

## Pesto Chicken Salad Plate \$10.75 / person

Seasoned chicken with celery, onions and apples mixed in a blend of pesto, mayo and Dijon mustard served on a bed of baby greens.

## Fajita Salad gf, nf \$13.25 / person

Romaine lettuce, grilled chicken, sautéed onions, avocado, black bean corn salsa and cheddar cheese. Served with chips and salsa. (does not include breads and butter)

## Garden Salad gf, nf \$8.50 / person

Fresh baby greens topped with assorted garden vegetables and a Parmesan crisp.

## Michigan Splendor Salad gf \$13.25 / person

Assorted baby greens, grilled chicken, dried cherries, Gorgonzola cheese, red onion and candied pecans.

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### Salad Upgrades

Grilled Chicken gf, nf	\$3.95 / person
Grilled Salmon gf, nf	\$7.25 / person
Grilled Bistro Steak gf	\$9.00 / person
Grilled Shrimp (3 pieces) gf	\$6.50 / person
Dried Cherries or Bleu Cheese	\$2.50 / person

### ALA CARTE SIDE SALADS

All side salads are served with European breads and butter

**Garden Salad gf, nf** \$3.95 / person  
Fresh baby greens topped with assorted garden vegetables and a Parmesan crisp and served with a selection of dressings.

**Caesar Salad nf** \$4.75 / person  
Crisp Romaine lettuce topped with parmesan cheese, seasoned croutons and Caesar dressing (gf).

**Michigan Splendor Salad gf** \$5.50 / person  
Assorted baby greens topped with dried cherries, gorgonzola cheese, red onion and candied pecans.

## PLATED LUNCHES

Plated lunches include fresh brewed coffee, hot tea, and iced water. They also include your choice of one vegetable and one starch. Salads and desserts and additional beverages are ala carte. Select up to three choices. Minimum of 10 per item.

#### Side Selections:

Green Beans Amandine gf, df, vg  
Roasted Brussel Sprouts, Bacon and Onion gf, df  
Primavera Vegetable Medley gf, nf, v  
Honey Tarragon Glazed Carrots  
Garlic Mashed Potatoes gf, v  
Rosemary Garlic Redskin Potatoes gf, vg, df, nf  
Mashed Sweet Potato  
Four cheese Cavatappi (+\$2.00 / person)  
Vegetable Risotto gf, vg, df, nf (+\$1.50 / person)  
Cilantro Coconut Rice gf, vg, df, nf, soy free  
Rice Pilaf

### BEEF SELECTIONS

**Asian Flank Steak** \$19.25 / person  
Flank steak with a honey infused hoisin sauce.

**Pot Roast gf** \$19.25 / person  
Chef carved beef roast slowly roasted with a demi-glace.

**Bistro Steak gf** \$19.25 / person  
Select beef topped with a peppercorn sauce.

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### POULTRY SELECTIONS

**Chicken Piccata gf, nf** \$16.75 / person  
Pan fried chicken breast served with a tangy lemon caper sauce.

**Pesto Chicken gf, nf** \$16.75 / person  
Chicken breast grilled and smothered in basil pesto, marinated tomato medley and served with a garlic cream sauce.

**Lemon Herb Chicken gf, df, nf** \$16.75 / person  
Marinated and herbed grilled lemon chicken breast.

**Fire Roasted Chicken** \$16.75 / person  
Chicken breast with roasted fuji apple chutney.

### FISH SELECTIONS

**Blackened Salmon gf** \$18.00 / person  
Fresh salmon blackened, seared and crowned with Danish bleu cream sauce.

### VEGETARIAN / VEGAN SELECTIONS

**Pasta Primavera nf, v** \$16.25 / person  
Cavatappi pasta served with roasted vegetables, topped with a choice of Alfredo sauce, marinara sauce or pesto cream sauce

**Vegetable Risotto gf, vg, df, nf** \$15.00 / person  
Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions and asparagus.

**Stuffed Portobello vg** \$16.25 / person  
Portobello mushroom stuffed with white bean and kale.

## DESSERT MENU

**Dessert Bars** \$2.00 / person  
An assortment of Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars.

**Berry Explosion gf, vg, df** \$6.50 / person  
Fresh berries, white balsamic reduction and fresh mint. (available 5/1-10/30)

**Carrot Cake v** \$4.75 / person  
Rich Carrot Cake topped with a smooth cream cheese icing.

**New York Style Cheesecake v** \$6.00 / person  
Traditional New York Style Cheesecake served with a choice of Strawberry cooli, raspberry cooli or blueberry compote.



**Chocolate Coconut Custard gf,vg** \$4.75 / person  
Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

**Chocolate Decadence gf, v** \$6.00 / person  
A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry cooli.

**Homemade Brownie v** \$4.25 / person  
Dark Chocolate with double chocolate chips topped with Chantilly whipped cream.

**Citrus Explosion gf, vg, df** \$6.50 / person  
Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint. (available 11/1 – 4/30)

**Key Lime Tart v** \$6.00 / person  
Classic key lime filling with a graham cracker crust.

**Lemon Bars with Fresh Berries** \$4.75 / person  
Lemony tart bar topped with powdered sugar and lemon zest with fresh seasonal berries.

**Miniature Dessert Assortment v** \$6.50 / person  
Our chef's ever evolving variety of custom designed miniature desserts. (three per serving)

**Triple Berry Cobbler v** \$4.75 / person  
A traditional old style berry cobbler finished with a raspberry sauce and fresh seasonal berries.

**Summer Shortcake Bar v** \$6.75 / person  
Choose grilled angel food cake or pound cake, served with whipped cream and mixed macerated fresh berries. Groups of 75 or less may choose one, groups of 75 or more may choose both.  
**Substitute gluten free apple cake \$1 / person**

**Brownie Bites v** \$1.50 / person  
Dark chocolate brownie with a fruit garnish.

**Mixed Berry Crisp v** \$5.75 / person  
Mixed berries served in an individual cup, served warm. **Gluten free available for + \$.75 / person**

**Gourmet Cookie Selection v** \$1.75 / person.

**Dessert Table v** \$9.75 / person  
Chef's assortment of desserts that include pies, mini desserts, variety of cheesecakes, cookies and flavored mousses.

**Vanilla Bean Cheesecake Brulee gf, v** \$6.50 / person  
Vanilla bean cheesecake garnished with fresh berries.

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Food and Beverage services are subject to a 6% Michigan State sales tax, and a 20% service charge. All prices are subject to change without notice. Updated 1/23/2020.*

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